Waldorf®
800 SERIES

Installation and Operation Manual

Gas Pasta Cooker

PC8140G PCL8140G

Date Purchased

Serial Number

Dealer

Service Provider

For use in GB & IE

230008-10

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Introduction

We are confident that you will be delighted with your WALDORF GAS PASTA COOKER and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Waldorf appliance, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

CAUTION:

This appliance is;

- **For professional use and is to be used by suitably qualified / trained persons only.**
- **Only authorised service persons are to carry out installation, servicing and gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

Model Numbers Covered in this Specification

PC[1]**8140G GAS PASTA COOKER (Single Tank - 40 Ltr)**

NOTE:

[1]: - Back Options;

- - Standard Models.
L - Low Back Models.

General

A commercial heavy duty, gas fired high performance Pasta Cooker designed for pasta cooking commercial high production output, using LPG (Propane) or Natural Gas. The boiling medium is contained within a heavy gauge stainless steel tank, heated by one infra red surface burner from beneath the tank.
This Pasta Cooker features an Over Temperature Safety Cut Out System with Full Flame Failure Safety Controls.
An open tank design to make cleaning a simple and easy task.

Optional Accessories

This appliance can be fitted with the following optional accessories, (refer to the 'Replacement Parts List' for details).

- Plinth Kit.

Gas Supply Requirements

- <u>Australia New Zealand Only</u>:

	Natural Gas	LP Gas / (Propane)
Input Rating (N.H.G.C.)	46 MJ/hr (44,547 Btu/hr)	47 MJ/hr (44,547 Btu/hr)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)	2.75 - 4.50 kPa (11" - 18.0" w.c.)
Burner Operating Pressure	0.92 kPa (*) (3.7" w.c.)	2.6 kPa (*) (10.2" w.c.)
Gas Connection	¾" BSP Male	

- <u>UK Only</u>:

	Natural Gas (G20)		Propane (G31)	
	Nominal	**Reduced**	**Nominal**	**Reduced**
Heat Input (nett)	12.0 kW	5.4 kW	12.5 kW	6.2 kW
Gas Rate	1.27 m^3/hr	0.42 m^3/hr	0.97 kg/hr	0.48 kg/hr
Supply Pressure	20 mbar		37 mbar	
Burner Operating Pressure	9.5 mbar (*)		27.7 mbar (*)	
Gas Connection	$^3/_4$" BSP Male			

Appliance Classification

Category: **II_{2H3P}.**

Flue Type: **A_1.**

NOTE: (*) The burner operating pressure is to be measured at the upper test point (Supply Pressure) on the gas control valve located behind the control panel, this is to be carried out with the burner operating at the 'High Flame' setting. Refer to the 'Gas Conversion and Specification' Section for further details.

Gas Connection

Gas supply connection point is located 190 mm from the right hand side, 36 mm from the rear of the appliance and 124 mm from the floor and is entered from beneath the appliance. An optional rear connection is available.

Connection is $^{3}/_{4}$" BSP male.

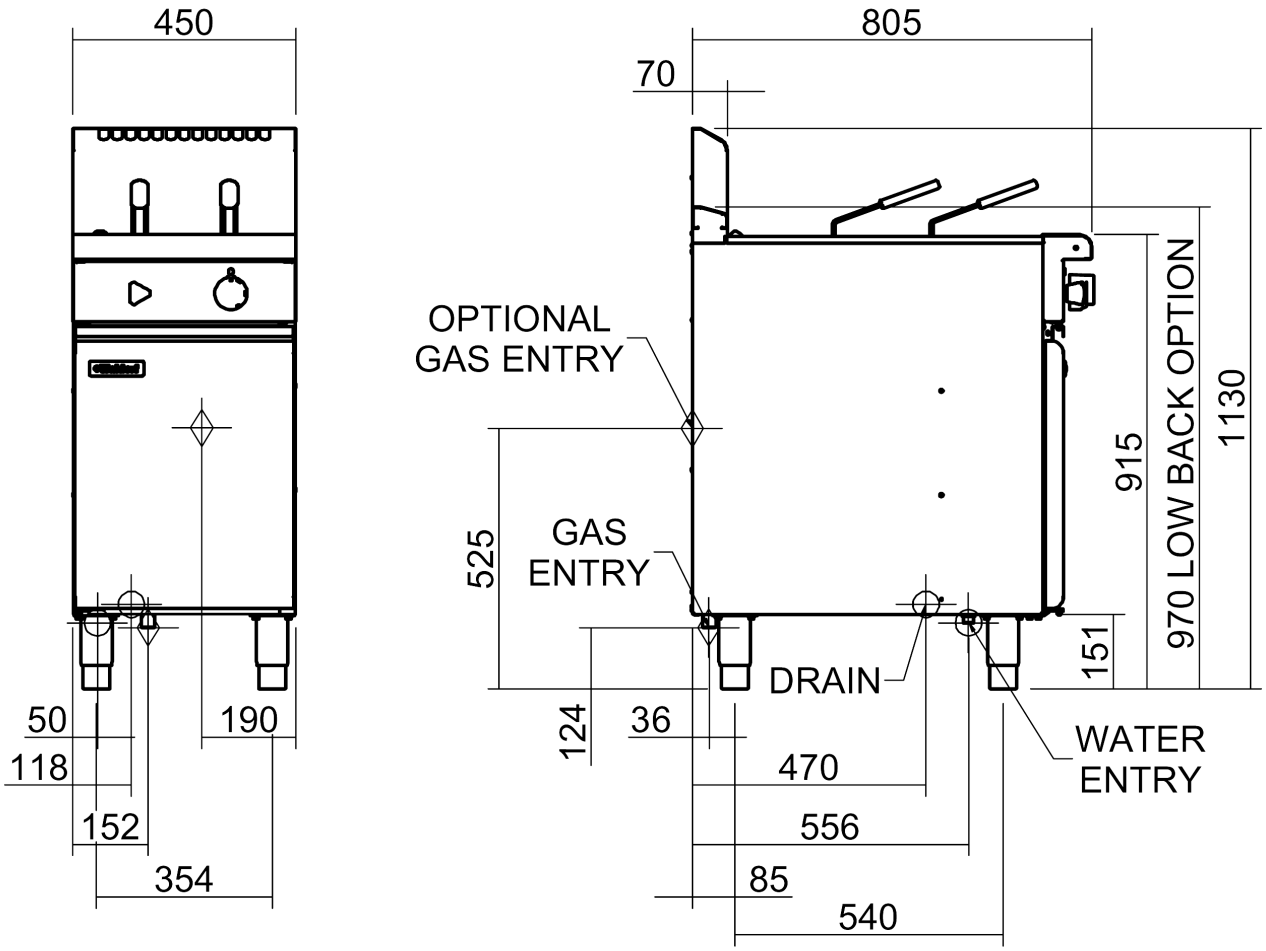
Water Supply Requirements

Cold water connection is $^{1}/_{2}$" tube connection via 15 mm crox fitting located 50 mm from the LH side, 556 mm from rear and 151 mm from the floor. The water connection should be plumbed in, in accordance with National / Local Codes covering installation.

Maximum water supply pressure 550 kPa (80 psi).

Tank max capacity - 40 ltrs of water.

PC(L)**8140G**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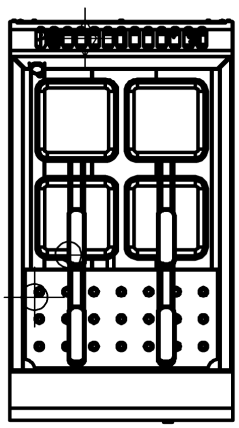


Installation Requirements

NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local, gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Waldorf pasta cookers are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
Australia / New Zealand	- AUS /NZS3500	- Plumbing & Drainage.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440	- Parts 1 & 2 Installation Flueing & Ventilation.
Ireland:	- IS 820	- Non Domestic Gas Installations.

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by manufacturer, are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the door outer panel and exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located on the inside of the access door.
- Check that the following parts have been supplied with the appliance:

	FN8140G
Baskets	4
Basket Trays	1

Location

1. This appliance must be installed in a suitably ventilated room to prevent dangerous build up of combustion products.
2. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements

	PC8140G
Natural Gas (G20)	13 m^3/hr
LPG / Propane (G31)	13 m^3/hr

3. Position the appliance in its approximate working position.

4. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.
5. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

Clearances

	Combustible Surface	Non Combustible Surface
Left / Right hand side	50 mm	0 mm
Rear	50 mm	0 mm

NOTE:

- **Only non-combustible materials can be used in close proximity to this appliance.**
- **In order to facilitate easy operation, drainage and servicing of the appliance, a minimum of 600 mm clearance should be maintained at the front of the appliance.**

Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The following minimum installation clearances are to be adhered to:

Assembly

This model is delivered completely assembled. Ensure that the adjustable feet are securely attached.

NOTE:

- **This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section overleaf.**

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED SERVICE PERSON.

1. Waldorf Pasta Cookers do not require an electrical connection, they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-
   a. **The Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas entry point and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.
   b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure that adequate supply pressure exists.
   c. Input Rate of this appliance is also stated on the Rating Plate fitted to the inside of the access door and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

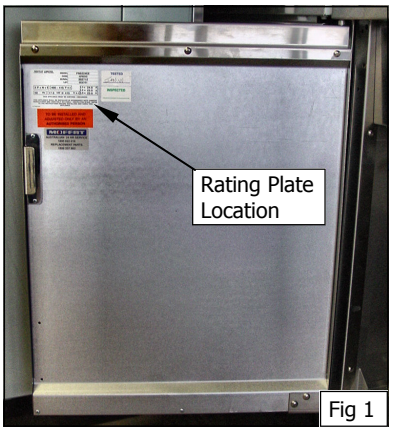


Fig 1

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance, with as few tees and elbows as possible to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per the 'Gas Conversion Section' in this manual.
Ensure the regulator is converted to the correct gas type that the appliance will operate on.
The regulator outlet pressure is fixed ex-factory for the gas type that the regulator is converted to and it is <u>NOT to be adjusted</u>.

The regulator connections are $^{3}/_{4}$" BSP female.
The connection to the appliance is $^{3}/_{4}$" BSP male.
(Refer to the 'Specifications' section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
5. Connect the gas supply to the appliance.
6. Check gas operating pressure to as shown in the 'Specifications' section. If the pressure is incorrect, adjust the pressure by adjusting the regulator screw of the gas control valve as shown in the 'Gas Conversion and Specifications' section.
7. Check all gas connections for leakages using soapy water or other gas detecting equipment.

<u>WARNING</u>:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

NOTE: The operating pressure is to be measured at the Burner Operating Pressure test point on the gas control valve, this is to be carried out with the burner operating at the 'High Flame' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. Refer to the 'Gas Conversion and Specification' Section for further details.

8. Turn 'OFF' the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn 'ON' the gas supply and the appliance.
10. Verify the operating pressure remains correct
11. Check the pilot flame size. (Re-adjust if required by changing the pilot injector. Refer to the Gas Conversion Section).

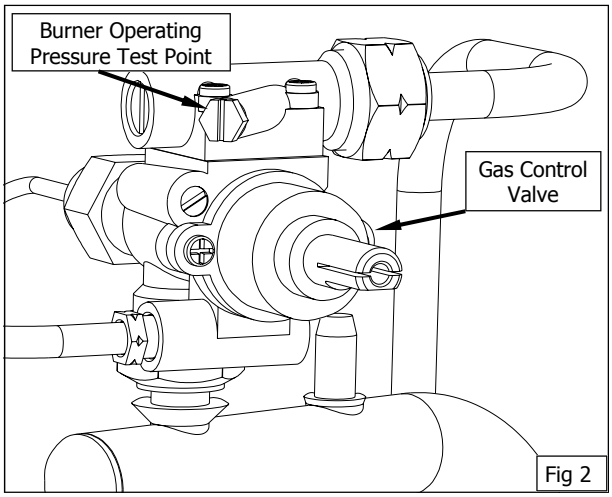


Fig 2

Water Connection

NOTE: The water connection shall be installed in accordance with local water regulations in force and the applicable standard/code, e.g. EN 1717 in UK / Ireland, PCA in Australia.

A cold water supply must be connected to the water inlet connection ($R^1/_2$" BSP), located 50 mm from the LH side, 556 mm from rear and 151 mm from the floor.

The water inlet pressure must be as follows:-

Minimum water supply pressure 150 kPa (22 psi).
Maximum water supply pressure 550 kPa (80 psi).

Drainage Connection

- The water is drained from the appliance by means of a valve located behind the front control panel.
- A waste water tundish must be fitted below the appliance drain outlet. This should be a minimum of 127mm (5") major diameter.
- If required the drain outlet can be extended in order to exit above the tundish. All drain piping must be with materials suitable for conveying boiling water.
- Drain connection is R1" BSP drain / overflow.

Commissioning

The following commissioning checks must be carried out before the pasta cooker is handed over for use, to ensure that the unit operates correctly and the operator(s) understand the correct operating procedure.

1. Before leaving the new installation;
   a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
      - Light the Pilot Burner.
      - Light the Main Burner.

   b. Ensure that each operator has been instructed in the areas of correct lighting, operation, and shutdown procedures for the appliance.
2. This manual must be kept by the owner for future reference and a record of ***Date of Purchase***, ***Date of Installation*** and ***Serial Number of Unit*** recorded and kept with this manual. **(These details can be found on the Rating Plate attached to the inner R/H side of the front access door panel. Refer to Figure 1 in the 'Installation' section).**

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this unit.

Operation Guide

CAUTION:

- **This appliance is for professional use and is only to be used by suitably qualified / trained persons.**
- **Only qualified service persons are to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

1. WALDORF 'Pasta Cookers have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can produce a poor quality product. To use this pasta cooker correctly please read the following sections carefully;
   - Filling the Tank with Water.
   - Lighting the Pilot Burner.
   - Lighting the Main Burner.
   - Draining and Cleaning.

Description of Controls

- A commercial heavy duty, gas fired pasta cooker using an infra red burner system.
- Available in single model type.
- This model is fitted with single main burner and pilot burner and is controlled by a single gas controller with flame failure protection to control both main burner and pilot.
- Open tank design to simplify cleaning operation.

PC8140G Pasta Cooker Controls

WARNING:

NEVER OPERATE THE APPLIANCE WITH THE GAS CONTROL VALVE IN THE POSITION BETWEEN THE 'HIGH' FLAME POSITION AND THE 'PILOT' POSITION.

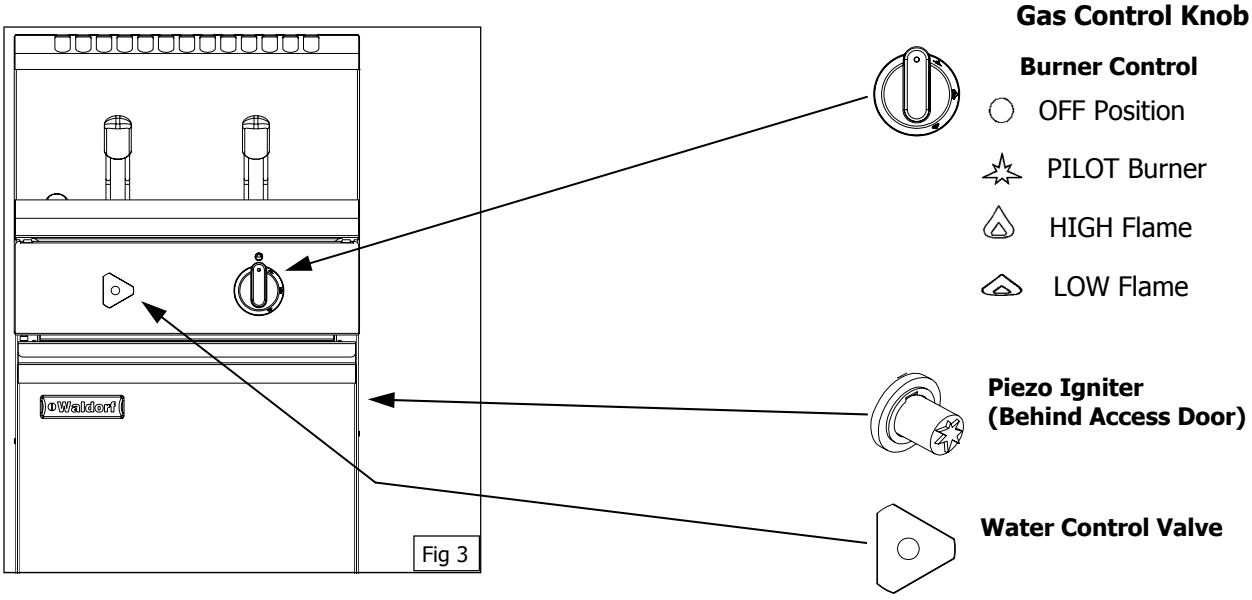


Fig 3

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE PASTA COOKER SAFELY, TO GUARD AGAINST THE RISK OF INJURY AND FIRE.

- **DO NOT LEAVE THE PASTA COOKER UNATTENDED DURING OPERATION.**
- **DO NOT OVER FILL THE WATER IN THE PASTA COOKER ABOVE THE UPPER FILL LEVEL MARK.**
- **DO NOT ALLOW THE WATER IN THE PASTA COOKER TO FALL BELOW THE LOWER LEVEL MARK.**
- **DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO THE PASTA COOKER WHILST THE PASTA COOKER IS STILL HOT.**

Before Use

1. Check that the gas supply is turned on.
2. Check that no foreign articles are in the tank.

WARNING:

DANGER OF FIRE EXISTS IF THE WATER LEVEL IS BELOW THE MINIMUM 'LOW' INDICATED LEVEL. NEVER OPERATE THE APPLIANCE EMPTY.

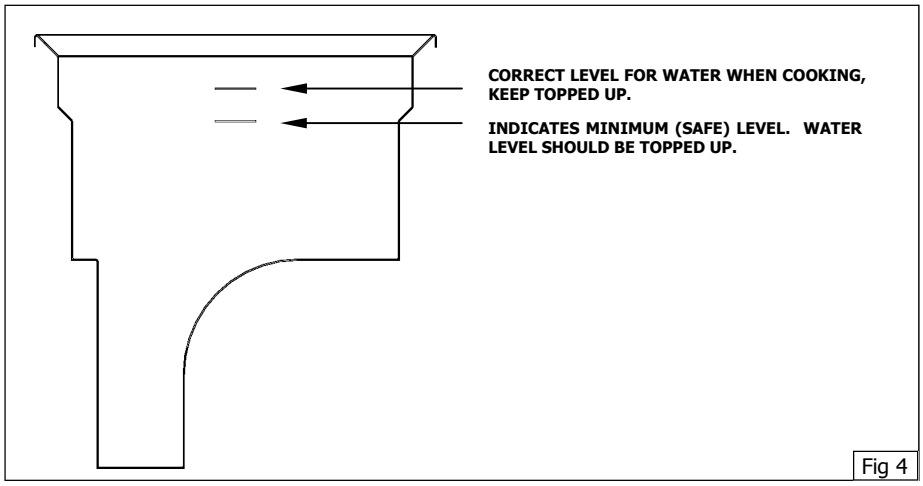


Fig 4

Filling the Tank

NOTE: Tank capacity - 40 Ltrs of water.

1. Before filling the tank, always check that the drain valve behind the door is closed. A locking slide is provided on the valve and this should always be locked in position during use.
2. Turn the water supply 'ON'. Open the appliance water valve and fill the tank with water.
3. The water level will remain at a constant height as there is an overflow at the front of the tank.
4. During cooking, the water level will reduce as it evaporates as steam when boiling and when it overflows as loaded baskets are dropped into the tank.
5. To maintain the correct water level, the water tap should be adjusted to give a water flow out of the water supply nozzle that just causes water to continually flow out of the overflow.

   This method provides:

   - Maintained water level for cooking.
   - Skimming or flushing effect to prevent the cooking water becoming gummed up with pasta residue.

Lighting the Pilot Burner

CAUTION:

Do NOT ignite the burner if the tank is empty (No Water). Ensure that the tank is filled to the correct level before igniting the main burner.

1. With the pasta cooker tank full of water, the pilot burner can be lit.
2. Check that the gas supply is turned on at the mains supply.
3. Depress and rotate the gas control knob to the position marked 'PILOT' and hold the knob depressed.
4. Open the front access door of the appliance and depress the piezo igniter located on the bulkhead panel until the pilot burner ignites.
5. Continue holding the gas control knob depressed for approx. 10 to 15 seconds after igniting the pilot burner, then release, the pilot burner should remain alight.
6. Ensure that the pilot burner is alight, by checking that the pilot flame is alight with the access door open.
7. If the pilot burner does not ignite, repeat Items 1 to 6 above.

Lighting the Main Burner

1. Depress and rotate the gas control knob to the 'High Flame' position, the main burner will now ignite automatically off the pilot burner.
2. The gas control knob can be regulated between the 'High Flame' and the 'Low Flame' position to regulate the cooking temperature.
3. It will take approximately 30 minutes to heat the water in the tank from 20°C to 100°C.

Turning 'Off' the Pasta Cooker

To the 'Pilot' Position

a. Depress and rotate the gas control valve clockwise to the 'Pilot' position.
b. The main burner will extinguish and the 'Pilot' will remain alight.

To the 'Off' Position

a. Depress and rotate the gas control valve fully clockwise to the 'Off' position.
b. The 'Pilot' burner will extinguish.

WARNING:

DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO THE PASTA COOKER WHILST THE COOKER IS STILL HOT.

CAUTION:

Always turn off the gas supply at the mains supply before cleaning.
This appliance is not water proof.
Do not use water jet spray to clean interior or exterior of this appliance.

General

Clean the pasta cooker regularly. A clean pasta cooker looks better, will last longer and will perform better. A dirty pasta cooker will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

CAUTION:

If cleaning detergents are allowed to enter the inner parts of the appliance, rusting will occur on the pipe work, installation elements, heating elements, gas fittings and electrical components, this will cause premature failure of the appliance.

NOTE:

- **DO NOT clean the appliance using high pressure water or steam jets.**
- **DO NOT pour water directly over the appliance.**
- **DO NOT use wire brushes. Clean the pan regularly after each use.**
- **DO NOT use combustible liquids to clean the appliance.**
- **DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage the appliance.**
- **DO NOT use any chloric or bleaching detergents to clean the appliance.**
- **Ensure that any detergent or cleaning material have been completely removed after each cleaning.**
- **DO NOT use saline or sulfuric acid preparations for descaling the appliance.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **Clean the pan regularly after each use.**

Draining and Cleaning

Opening the Drain Valve

a. Lift the locking slide on valve handle (Fig 5) to release the valve.
b. While holding the locking slide in the withdrawn position, rotate the handle anticlockwise (Fig 6) to open the valve.
c. When the valve is closed, slide the locking slide down over the locking valve to prevent accidental opening of the valve as shown in Fig.5.

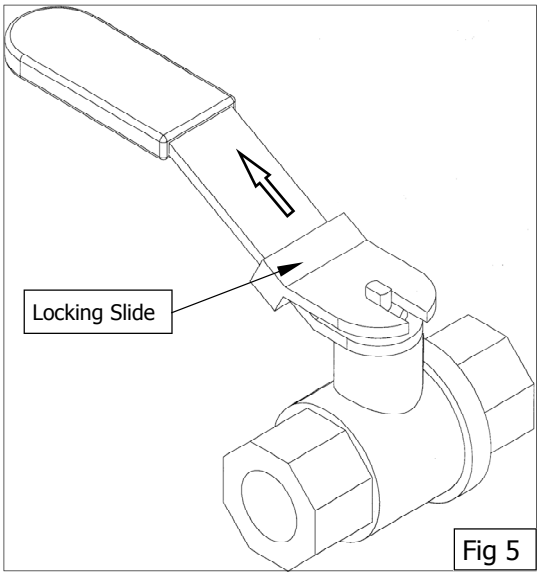


Fig 5

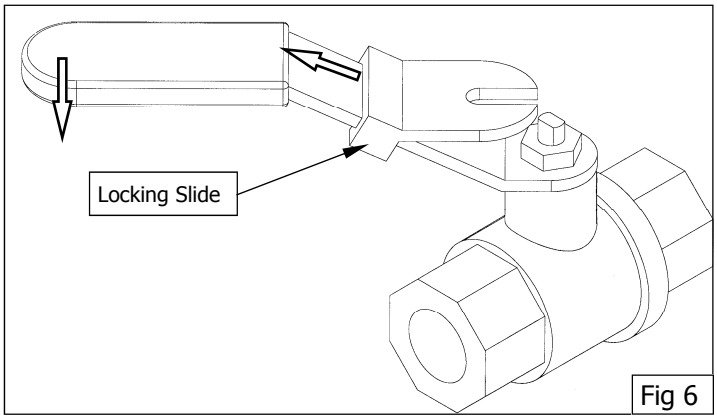


Fig 6

After Each Use

WARNING:

HOT WATER WILL SCALD - DO NOT RUSH THIS JOB.

1. Clean the interior of the pan regularly after each use. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

Daily Cleaning

WARNING:

DO NOT ATTEMPT TO MOVE THE PASTA COOKER WHILST THE COOKER IS FULL OF WATER.

BEFORE ATTEMPTING TO MOVE THE PASTA COOKER, ENSURE THAT ALL THE WATER HAS BEEN DRAINED FROM THE TANK. REFER TO THE INFORMATION ON THE PREVIOUS PAGE ON HOW TO DRAIN THE WATER FROM THE PASTA COOKER.

1. The water should be drained and re-filled regularly. Open the drain valve slowly to minimise splashing. Waste water will drain into the tundish fitted below the appliance drain outlet.
2. When the tank is empty, open the drain valve fully and check for any particles or residue lodged in the valve. Clean out with a stiff nylon brush. Do not use wire brush or metal rods as these damage the seating in the valve and will eventually lead to valve leakage.
3. If the obstruction in the valve cannot be removed with a brush, use a wooden probe to dislodge any obstruction.
4. Clean the interior and exterior of the pan regularly at the end of each day. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.
5. Once the daily cleaning operation is completed, ensure that the drain valve has been closed.
6. At the end of each day or at the end of each shift, clean the exterior of the pasta cooker using a mild detergent and a hot water solution using soft cloth or a soft bristled brush.

Weekly Cleaning

WARNING:

DO NOT ATTEMPT TO MOVE THE PASTA COOKER WHILST THE COOKER IS FULL OF WATER.

BEFORE ATTEMPTING TO MOVE THE PASTA COOKER, ENSURE THAT ALL THE WATER HAS BEEN DRAINED FROM THE TANK. REFER TO THE INFORMATION ON THE PREVIOUS PAGE ON HOW TO DRAIN THE WATER FROM THE PASTA COOKER.

NOTE:

- **If the pasta cooker usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents, sharp scrapers or caustic detergents as they will damage the surface of the pasta cooker.**
- **Ensure that the water circuit is free of ferrous particles. Any such particles deposited in the bottom of the tank may cause it to rust.**

Thoroughly clean the interior and exterior of the pasta cooker regularly. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

NOTE: In order to prevent the forming of rust on the steel components, ensure that the detergent or cleaning material has been entirely removed after each cleaning process.

Stainless Steel Surfaces

a. Clean the interior and exterior surfaces of the pasta cooker with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas and water control valve spindles and can be removed to allow cleaning of the front of the control panel.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

If the appliance is not used for long periods, close the gas shut-off valve upstream of the appliance and clean the appliance thoroughly.

The appliance should be inspected and the gas exhaust flue cleaned by an authorized service person at least every 6 months.

Fault Finding

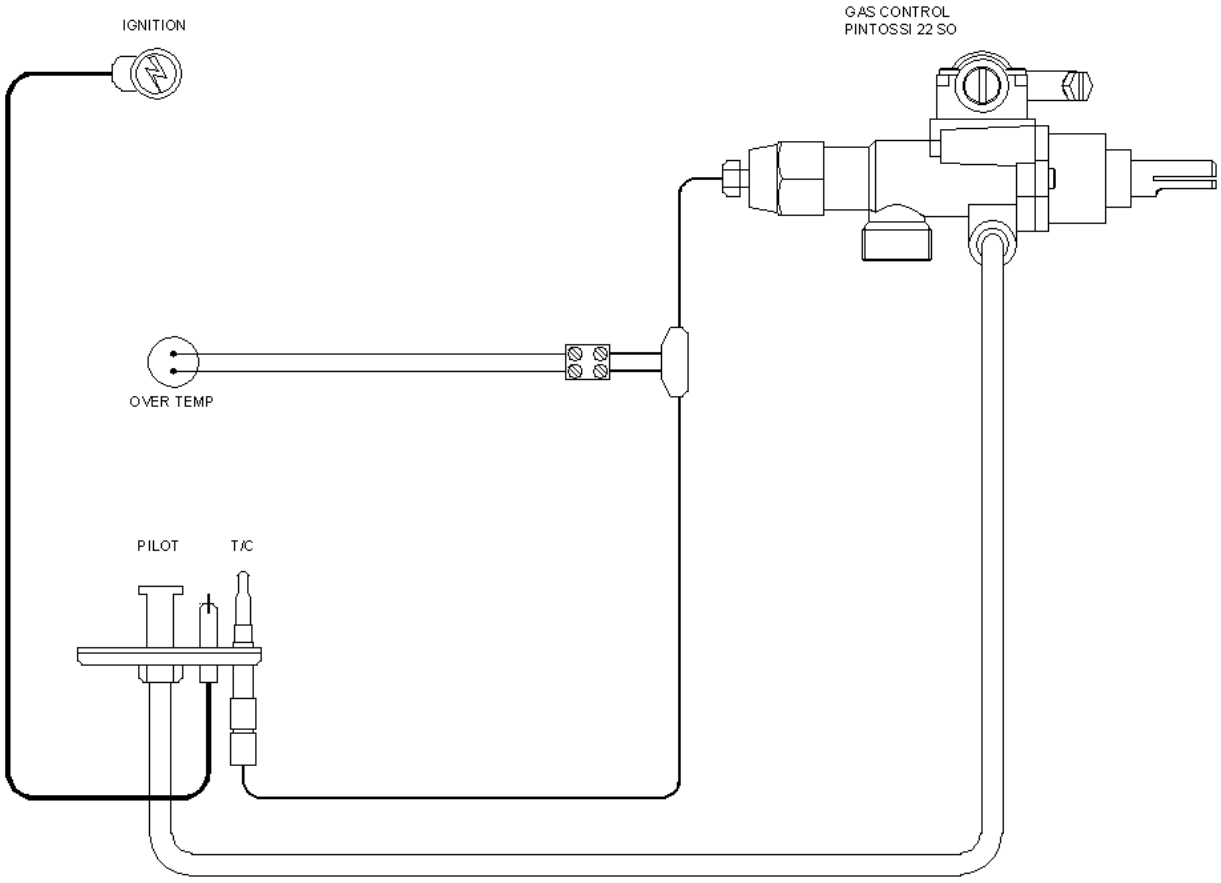
This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **The Model Trade Name and the Serial Number of the Appliance. (both can be found on the Technical Data Plate located on the appliance.**

Fault	Possible Cause	Remedy
Pilot Burners will not ignite or ignites with difficulty and will not stay alight.	Check gas supply is turned on.	Turn on gas supply.
	Check gas supply is low or empty.	Replenish gas supply.
	Thermocouple connection loose.	Tighten thermocouple connection. Replace any damaged connectors.
	Over temperature lead connection to interrupter on thermocouple is loose. Loose connections will cause resistance to millivolt circuit and result in pilot outage.	Tighten over temperature lead to the interrupter on the thermocouple.
	If sufficient pilot flame cannot be obtained, remove pilot orifice from pilot burner and check for blockage of the pilot burner and / or gas line also correct size gas pipe used.	If connections OK, check for gas at the pilot burner by manually lighting the pilot burner. Call service provider.
	If pilot can be lit but flame too small to impinge on the thermocouple.	Check adjustment of pilot flow by adjusting screw below control knob on gas control. Check the supply.
	If pilot flame OK but goes out after control knob released (after holding in for approx. 30 secs).	Check for faulty thermocouple. Call service provider.
	If all of the above in the pilot and thermocouple system checks out satis. but the problem still persists.	The gas control valve is defective and needs replacement.
Pilot Burner delay in ignition of main burners.	Check operating pressure as stated in 'Installation' section.	Increase by adjusting pilot adjustment screw on gas control.
	Check pilot flame adjustment.	Pilot flame for main burner ignition should be approximately 1 inch long. Check pilot burner size is correct. (See 'Specifications' section).
Main Burners will not ignite or ignites with difficulty.	Insufficient gas pressure. The main injector is blocked. The gas valve is faulty.	Check the gas pressure and adjust as necessary. Remove the main injector and clean or replace. Replace. Call service provider.

PC8140G Pasta Cooker



Conversion Procedure

CAUTION:

Ensure the unit is isolated from the gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified service persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **For all relevant information and specifications refer to the table at the end of this section.**

1. Ensure that the gas supply has been turned off.
2. Remove the gas control knob from the gas tap spindle by pulling the knobs away from the control panel.
3. Remove the water control knob by popping out the centre of the knob and using a suitable screwdriver, unscrew the centre screw and remove the knob.
4. Open the front door, unscrew and remove the two screws on the underside of the control panel, securing the control panel to the appliance.
5. Remove the control panel from the front of the appliance.
6. Connect a manometer to the upper test point (Line Pressure) on the gas control valve. Turn on the gas and ensure that the supply pressure is within the specification shown in the 'Gas Specifications Table' at the end of this section.

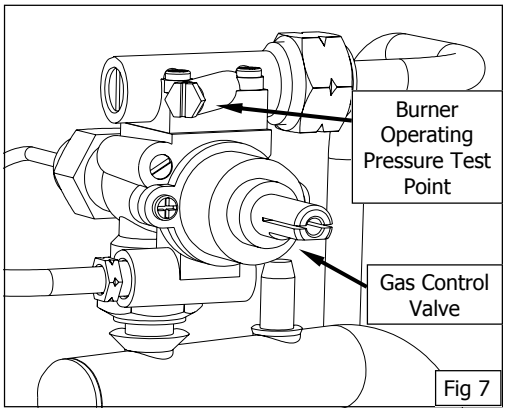


Fig 7

Main Burner Injectors

1. Unscrew and remove the main burner injectors (12.7 mm A/F) located in front of main burner venturi openings.
2. Determine the correct injectors for the corresponding gas from the 'Gas Specifications Table' at the end of this section.
3. Screw in the correct sized injectors. Refer to the 'Gas Specifications Table' at the end of this section.

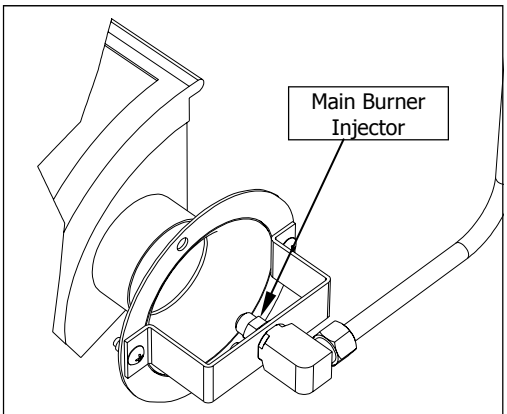


Fig 8

Pilot Burner Injectors

1. Unscrew the pilot supply tube from the pilot burner fitted to the mounting bracket and remove the pilot injector.

NOTE: On appliances fitted with piezo igniter electrodes, to prevent damage to the electrode, unscrew and remove the electrode from the mounting bracket before unscrewing the pilot supply tube.

2. Determine the correct sized pilot injectors for the corresponding gas from the table overleaf.
3. Fit the correct sized injector into the pilot burner and re-connect the gas supply tube to the pilot burner.
4. Refit the piezo igniter electrode to the mounting bracket and tighten hand tight.

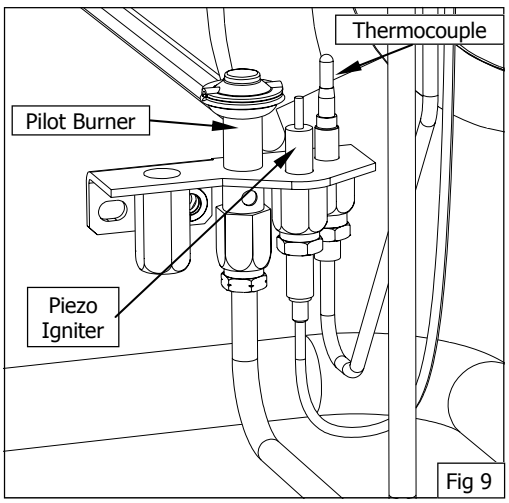


Fig 9

Low Fire Adjustment

a. To adjust the burner low fire adjustment, adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size.

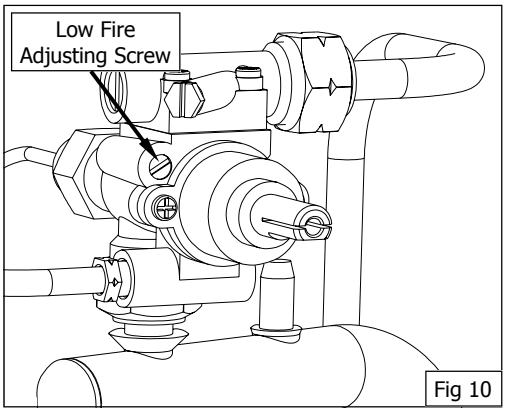


Fig 10

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

On completion of the main and pilot burner adjustments, check all gas connections for leakages and then turn off the main burners at the gas control knob. Turn off the main gas supply. Refit all the panels and control knobs to the appliance.

Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.

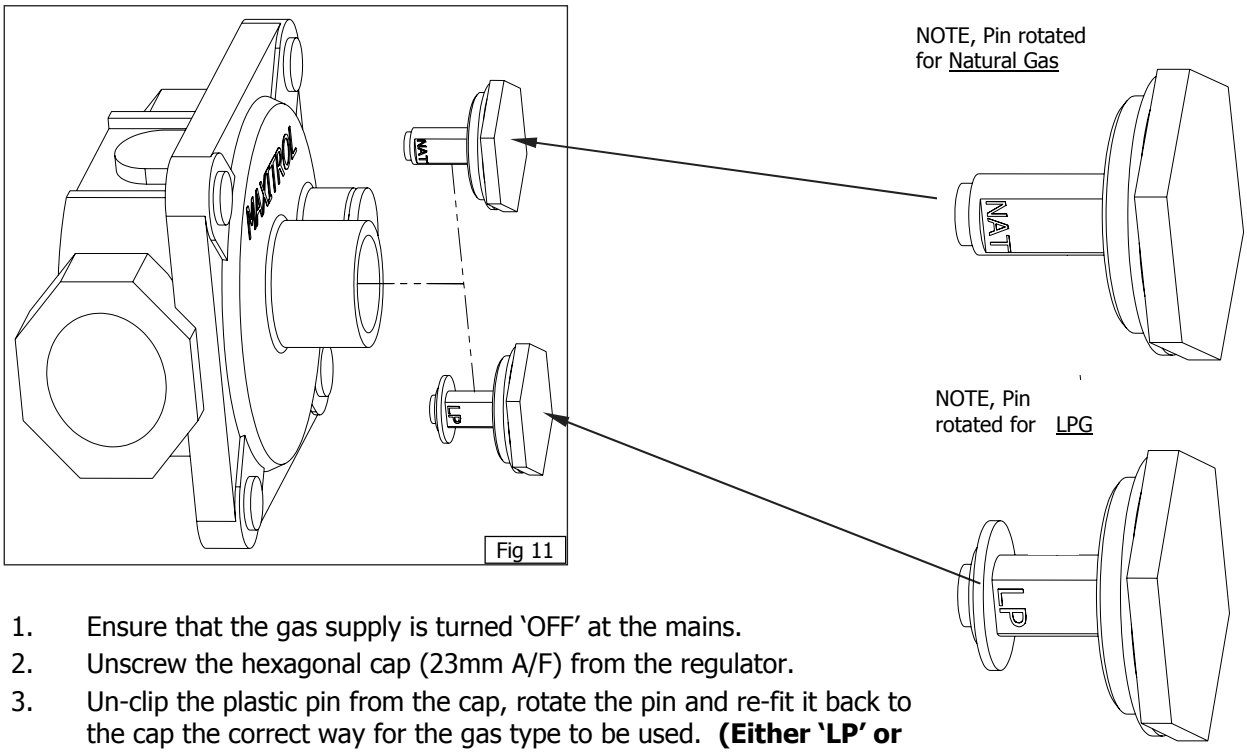


Fig 11

1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label located at:-

- The rear of the appliance, above the gas connection.
- Beside the rating plate.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

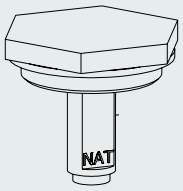
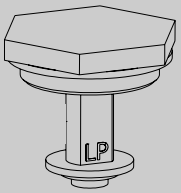
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
    - Light the Pilot Burners.
    - Light the Main Burners.
    - Check the Thermostat operation.
    - Ensure that all the controls operate correctly.

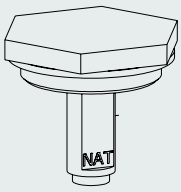
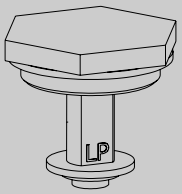
NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

- Australia / New Zealand Only:

	Natural Gas.	LP Gas (Propane)
Main Burner Injectors	Ø 3.10mm	Ø 1.90mm
Pilot Burner Injectors	0.62	0.35
Low Fire Screw	Ø 1.55mm 2 turns out (c.c.w.)	Ø 1.55mm Fully In (c.w.)
High Fire Screw	Fully Out (c.c.w.)	Fully Out (c.c.w.)
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure	0.92 kPa (*)	2.6 kPa (*)
Gas Regulator Cap Screw		

- UK Only:

	Natural Gas (G20)	Propane (G31)
Main Burner Injectors	Ø 3.10mm	Ø 1.90mm
Pilot Burner Injectors	0.62	0.35
Low Fire Screw	Ø 1.55mm 2 turns out (c.c.w.)	Ø 1.55mm Fully In (c.w.)
High Fire Screw	Fully Out (c.c.w.)	Fully Out (c.c.w.)
Supply Pressure	20 mbar	37 mbar
Burner Operating Pressure	9.5 mbar (*)	27.7 mbar (*)
Gas Regulator Cap Screw		

Appliance Classification

Category: $\mathbf{II_{2H3P.}}$

Flue Type: $\mathbf{A_{1.}}$

NOTE: (*) The burner operating pressure is to be measured at the Burner Operating Pressure test point on the gas control valve, this is to be carried out with the burner operating at the 'High Flame' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. Refer to the 'Gas Conversion and Specification' Section for further details.

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.
For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering spare parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Controls

018094	Thermocouple.		
229702	Overtemp 115°.		
032190	Main Burner Injector	(LPG/Propane) -	ø 1.90mm.
032310	Main Burner Injector	(Nat Gas) -	ø 3.10mm.
018090K	Pilot Burner.		
018092	Pilot Injector	(LPG/Propane)	0.35.
018091	Pilot Injector	(Nat Gas) -	0.62.
229699	Gas Control Valve.		
229693	Gas Control Knob.		
229703	Water Valve 2F138.		
018095	Piezo H.T. Lead.		
227508	Piezo Ignitor.		
022575	Burner Kit.		

General

229837	Pasta Cooker Basket	320 x 165mm. (Optional Accessory).
229836	Pasta Cooker Basket	165 x 165mm.
229707	Pasta Cooker Basket Drain Tray.	
229682	Basket Support Frame.	
227856	Door Magnet.	
019390	Water Drain Valve.	
229823	Overflow Hose.	
227850	Adjustable Leg - 150mm.	

Regulator

228531	Regulator (RV48CLM) - (Natural Gas/LPG - convertible) - ¾" BSP female.

Gas Conversion Kits

Model	Gas Type to Convert to:			
	Australia / New Zealand Only		UK Only	
	Nat. Gas	LPG	Nat. Gas	LPG
PC8140G	232061	232060	232061	232060

Accessories (Optional)

228793	Plinth Kit.